

# EL ASADOR AT SABOR



VIEW DRINKS MENU

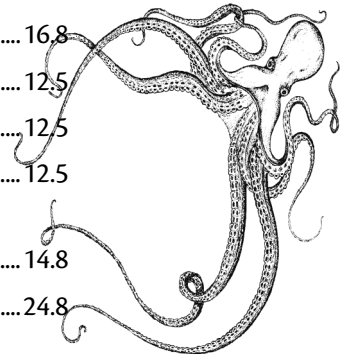


## Starters

Bread with Arbequina Olive Oil.....	3.8
Cecina De Rubia Gallega.....	16.8
<i>Traditional Galician Air-dried Beef</i>	
Prawn Croquetas.....	12.5
Crisp Fried Pig's Ears, Quince Aioli.....	8.5
Monkfish Tempura, Chilli Jam Aioli.....	9.8

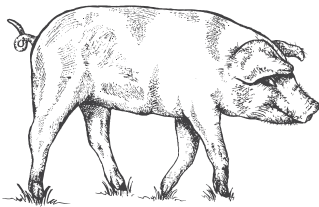
## Tapas to share

Pulpo a Feira.....	16.8
Tortilla Gallega.....	12.5
Confit Rabbit Shoulder.....	12.5
Morcilla de Burgos & Txistorra.....	12.5
<i>Rice Black Pudding, Txistorra and Piquillo Peppers.</i>	
Grilled Squid, Puntarelle Salad & Squid Ink Sauce.....	14.8
Seafood Rice.....	24.8



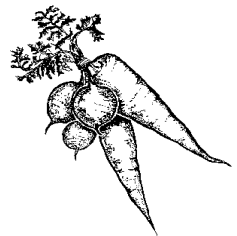
## Mains to share

Segovian Suckling Pig.....	45/110/220
<i>Certified Segovian Suckling Pig. A jewel of the Castilian Cuisine</i>	
Lamb Cutlets.....	39.8
<i>Grilled Iberian Lamb Cutlets with roasted Jerusalem Artichokes</i>	
Txuletón De Rubia Gallega.....	98
<i>48 days aged Galician Rib of beef 850gr, Tomato Salad.</i>	



## Vegetables

Tomato & Ventresca.....	9.5
Patatas Mojo Rojo & Mojo Verde.....	6.8
Baby Spinach, Manchego Cheese.....	7.8
Roasted Aubergine, Pepper sauce.....	9.5
Baby Gem Salad, Sun Dried Tomatoes.....	7.8



a discretionary 12.5% service charge will be added to your bill | all prices include VAT  
please speak to your server regarding dietary requirements or allergies